

IN THE CLAIMS

Claims 1 - 49 (canceled).

Claim 50 (new). A method for culturing *Antrodia camphorata* comprising:

(a) culturing spawn of a wild-type fungus of *Antrodia camphorata* in a bag containing a medium comprising 10-70 wt% of a cellulolytic substance, 10-30 wt% of a starch, 5-15 wt% of a millet, 1-10 wt% of a saccharide, 0.5-2 wt% of a phosphate and 0.1-1 wt% of a sulfite salt at a relative humidity of 60-80 wt%, the medium having a neutral pH, the culturing being carried out at a temperature of 5-32°C in an atmosphere comprising 0.1-1 vol% carbon dioxide for a period sufficient to grow mycelium from the spawn;

(b) removing the medium from the bag;

(c) exposing the removed medium to air and maintaining the removed medium in the air for a period of days sufficient to form a solid fruiting body, said removed medium being maintained in the air at a temperature which differs between days and nights with the removed medium being maintained during the days at a temperature between 20° and 30°C and during the nights at a temperature of 10-12°C, wherein the humidity of the air is between 90-95% and the air contains less than 1 vol% of carbon dioxide; and

(d) recovering the solid fruiting body.

Claim 51 (new). The method according to claim 50, wherein the medium removed in step (c) is maintained during the days at a temperature that is 15°C higher

than the temperature during the nights.

Claim 52 (new). The method according to claim 50, wherein the solid fruiting body is of conoid shape and is about 10-30 cm in diameter, 15-30 cm in height and 0.2-0.6 kg in weight.

Claim 53 (new). The method according to claim 50, wherein the cellulolytic substance is mushroom.

Claim 54 (new). The method according to claim 53, wherein the starch is potato.

Claim 55 (new). The method according to claim 54, wherein the millet is rice bran.

Claim 56 (new). The method according to claim 50, wherein the culturing in step (a) is carried out for a period of 50-80 days.

Claim 57 (new). The method according to claim 56, wherein the removed medium is maintained in the air for the period of 20-50 days.

Claim 58 (new). The method according to claim 50, wherein the bag comprises 65 wt% of stems, stalks or fruits of a grass plant or cellulolytic spelk, 20 wt% of potato, 10 wt% of rice bran, 3.5 wt% of glucose, 1 wt% of potassium

phosphate and 0.5 wt% of magnesium sulfate.

Claim 59 (new). The method according to claim 50, wherein the culturing in step (a) is carried out at a temperature of 5°C to 28°C.

Claim 60 (new). The method according to claim 51, wherein the culturing in step (a) is carried out at a temperature of 28°C.

Claim 61 (new). The method according to claim 50, wherein the culturing in step (a) is carried out at a humidity of 60-80%.

Claim 62 (new). The method according to claim 50, wherein the removed medium is maintained in humid air having a humidity of 90-95%.

Claim 63 (new). The method according to claim 62, wherein the humid air has less than 1% of carbon dioxide.

Claim 64 (new). The method according to claim 50 comprising, prior to step (a), the step of multiplying the spawn.

Claim 65 (new). The method according to claim 64, wherein the spawn are multiplied by a liquid culture fermentation.

Claim 66 (new). The method according to claim 50, further comprising

grinding the solid fruiting body recovered in step (d) to form small pieces and then homogenizing the small pieces with water or alcohol to form a concentrated liquid.

Claim 67 (new). The method according to claim 66, wherein the concentrated liquid is dehydrated to form a dry powder.

Claim 68 (new). The method according to claim 67, wherein the powder is wetted and then dried to form granules.

Claim 69 (new). The method according to claim 50, wherein step (c) is carried out in moving air.